

celebrate restaurant week

3-COURSE PRIX FIX DINNER MENU

\$35.11/person**

appetizers

melon de cavaillon et jambon cru

cavaillon melon, parma ham, tawny port

bouillabaisse

seafood soup, saffron and rouille crouton

salade caprese

heirloom tomatoes & buffalo mozzarella

fresh basil, aged balsamic vinegar

gâteau de crabe

jumbo lump crab cake, warm morel leek ragout

lemon butter

entrées

bavette d'aloiau et pommes rattes

grilled skirt steak, roasted fingerling potatoes

green beans, braised short rib demi

paillard de porc grillé

grilled pork paillard, potato truffle gnocchi

oven dried tomatoes

moules marinière

mussels in a white wine cream sauce

with pommes frites

risotto aux morilles

morel mushroom risotto

parmesan and arugula

desserts

crème brûlée a la vanille, madeleines

vanilla creme brulee with warm homemade

madeleines

gâteau au fromage

cheesecake with basil infused peaches

bourbon reduction, honey tuile

tart du jour

daily baked tart of the day

l'assortiment de sorbets aux aromes

du moment

selection of sorbet

08.15.11-08.21.11

café dupont

** Plus tax & gratuity

by The Dupont Circle Hotel

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